

PATENT COOPERATION TREATY (PCT)

**Response To The Written Opinion
For**

**International Application No. PCT/SG2005/000086
Titled: Anchovy Powder With Reduced Arsenic And
Method Of Making The Same**

Response to Written Opinion

This is a response to the Written Opinion with a mailing date of 6 June 2005 for International Application No. PCT/SG2005/000086, titled "Anchovy Powder With Reduced Arsenic And Method Of Making The Same."

Applicants gratefully note that original Claims 13-15 and 19-21 merit no objections.

Now there are 27 claims pending in the present application after amendments. New claims 1, 2, 7, 8, 12, 13, 17, and 18 are directed to the allowable subject matters of the original claims 13 and 14, and new claims 23 and 24 to the allowable subject matters of the original claims 19 and 20. All remaining claims are dependent ones directed to one of the above-identified claims. Therefore, Applicant respectfully submits that all new 27 claims are novel and inventive.

Applicant notes that the Examiner objects original claims 1-12, 16-18, and 22-23 for lack of novelty and inventive step over D1-D3. Applicant has carefully reviewed the cited three references and strongly disagrees with the Examiner's characterization of the teachings disclosed in the references. As clearly pointed out in the amended claims, the present invention is directed to anchovy with reduced arsenic and method of doing so, which are not disclosed in

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Attorney's ref. 1440.P001PCT

Title: Anchovy Powder With Reduced Arsenic And Method Of Making

The Same

the references. However, for the sole sake of expediting the examination process, Applicant has amended the claims. Even so, Applicant does not disclaim any patentable subject matter disclosed in the application and reserves the right to continue prosecution of the patentable subject matter in any suitable format in the future.

Claims

What is claimed is:

1. A food composition to be consumed by a living object, said food composition comprises anchovy, wherein the anchovy has reduced concentration of heavy metals; wherein the concentration of heavy metals in anchovy is reduced by a method that comprises soaking and washing the anchovy in an aqueous solution; and wherein the soaking and washing are done by changing the aqueous solution in preset intervals.
2. A food composition to be consumed by a living object, said food composition comprises anchovy, wherein the anchovy has reduced concentration of heavy metals; wherein the concentration of heavy metals in anchovy is reduced by a method that comprises soaking and washing the anchovy in an aqueous solution; and wherein the soaking and washing are done by continuously running the aqueous solution over the anchovies.
32. The food composition of claim 1 or 2, wherein the heavy metal is arsenic.
43. The food composition of claim 1 or 2, wherein the anchovy is in the form of a dry powder.
54. The food composition of claim 1 or 2, wherein the living object is human.
6. The food composition of claim 1 or 2, wherein the aqueous solution is fresh water.
75. Anchovy processed to be consumed by a living object, said anchovy has reduced concentrations of heavy metals; wherein the concentration of heavy metals in anchovy is reduced by a method that comprises soaking and washing the anchovy in an aqueous solution; and wherein the soaking and washing are done by changing the aqueous solution in preset intervals.

8. Anchovy processed to be consumed by a living object, said anchovy has reduced concentrations of heavy metals; wherein the concentration of heavy metals in anchovy is reduced by a method that comprises soaking and washing the anchovy in an aqueous solution; and wherein the soaking and washing are done by continuously running the aqueous solution over the anchovies.

96. The anchovy of claim 5 7 or 8, wherein the heavy metal is arsenic.

107. The anchovy of claim 5 7 or 8, wherein the living object is human.

11. The anchovy of claim 7 or 8, wherein the aqueous solution is fresh water.

128. A dry anchovy powder to be consumed by a living object, the powder having reduced concentration of heavy metals; wherein the concentration of heavy metals in anchovy powder is reduced by a method that comprises soaking and washing the anchovy in an aqueous solution; and wherein the soaking and washing are done by changing the aqueous solution in preset intervals.

13. A dry anchovy powder to be consumed by a living object, the powder having reduced concentration of heavy metals; wherein the concentration of heavy metals in anchovy powder is reduced by a method that comprises soaking and washing the anchovy in an aqueous solution; and wherein the soaking and washing are done by continuously running the aqueous solution over the anchovies.

149. The dry anchovy powder of claim 8 12 or 13, wherein the heavy metal is arsenic.

1540. The dry anchovy powder of claim 8 12 or 13, wherein the living object is human.

16. The dry anchovy powder of claim 12 or 13, wherein the aqueous solution is fresh water.

1744. A method for reducing the concentration of heavy metals in anchovy prior to be consumed by a living object, said method comprising of soaking and washing the anchovy in an aqueous solution, the soaking and washing are done by changing the aqueous solution in preset intervals.

18. A method for reducing the concentration of heavy metals in anchovy prior to be consumed by a living object, said method comprising of soaking and washing the anchovy in an aqueous solution, the soaking and washing are done by continuously running the aqueous solution over the anchovies.

1942. The method of claim ~~44~~ 17 or 18, wherein the anchovy is semi-dry.

2043. The method of claim ~~44~~ 17 or 18, wherein the aqueous solution is fresh water.

~~14.~~—~~The method of claim 11, wherein the soaking and washing are done by continuously running the fresh water over the anchovies.~~

~~15.~~—~~The method of claims 13 or 14, wherein aqueous solution is fresh water.~~

2146. The method of claim ~~44~~ 17 or 18, wherein the heavy metal is arsenic.

2247. The method of claim ~~44~~ 17 or 18, wherein the living object is human.

2348. A method for manufacturing a dry anchovy powder to be consumed by a living object, wherein the dry anchovy powder has reduced concentration of heavy metals, the method comprising the following steps of:

- picking and choosing clean semi-dry anchovies with good quality;
- soaking and washing the semi-dry anchovies in aqueous solution;
- drying the soaked and washed anchovies; and
- making the dry anchovy powder;

wherein the soaking and washing is done by changing the aqueous solution in preset intervals.

~~19. The method of claim 18, wherein the soaking and washing is done by changing the aqueous solution in preset intervals.~~

2420. A method for manufacturing a dry anchovy powder to be consumed by a living object, wherein the dry anchovy powder has reduced concentration of heavy metals, the method comprising the following steps of:

picking and choosing clean semi-dry anchovies with good quality;

soaking and washing the semi-dry anchovies in aqueous solution;

drying the soaked and washed anchovies; and

making the dry anchovy powder ~~The method of claim 18, wherein the soaking and changing is done by continuously running the aqueous solution over the anchovies.~~

2524. The method of claims ~~19 or 20~~ 23 or 24, wherein the aqueous solution is fresh water.

2622. The method of claim ~~18~~ 23 or 24, wherein the heavy metal is arsenic.

2723. The method of claim ~~18~~ 23 or 24, wherein the living object is human.